

# SACRED COW IPA AG- \$34.95

Created Friday January 11th 2019



NWBS

Method: **All Grain** Style: **American IPA** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.050** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **195 calories** (Per 12oz) Carbs: **20.4 g** (Per 12oz)

Original Gravity: **1.059** Final Gravity: **1.015** ABV (standard): **5.74%** IBU (tinseth): **84.32** SRM (morey): **5.8** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
11 lb	Pale 2-Row		37	1.8	88%
1 lb	Briess - Bonlander Munich		36	10	8%
0.50 lb	American - Caramel / Crystal 20L		35	20	4%

**12.5 lb / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.50 oz	Chinook		Pellet	13	Boil	60 min	67.63	27.3%
1 oz	Centennial		Pellet	9.7	Aroma	15 min	16.69	18.2%
1 oz	Simcoe		Pellet	13.6	Aroma	0 min		18.2%
1 oz	Amarillo		Pellet	7.1	Aroma	0 min		18.2%
1 oz	Cascade		Lupulin Pellet	7	Dry Hop	4 days		18.2%

**5.5 oz / \$ 0.00**

## Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.5 oz	Chinook (Pellet)		67.63	27.3%
1 oz	Centennial (Pellet)		16.69	18.2%
1 oz	Simcoe (Pellet)			18.2%
1 oz	Amarillo (Pellet)			18.2%
1 oz	Cascade (Lupulin Pellet)			18.2%

**5.5 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

## Yeast

### Wyeast - American Ale II 1272

Amount: 1 Each Cost: Attenuation (custom): 74% Flocculation: High

Optimum Temp: 60 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 106 B cells required

## Priming

CO<sub>2</sub> Level: 2.25 Volumes

## Target Water Profile Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0